ii) from 0.1 to 10.0 parts by weight of compounds having milk-like and creamy flavors or cream-like or caramel-like flavors (Group 2);

iii) from 0.03 to 6.0 parts by weight of compounds having fruity and flowery flavors (Group 3);

iv) from 0.01 to 15.0 parts by weight of compounds having strong flavors, blue mold flavors and rind flavors (Group 4);

v) from 0.003 to 15.0 parts by weight of compounds having fatty flavors (Group 5);

vi) from 0 to 0.05 parts by weight of compounds having animal flavors (Group 6);

vii) from 0.0003 to 0.6 parts by weight of compounds having roasted flavors and cocoa-like flavors and also smoky flavors (Group 7);

viii) from 0.00005 to 0.1 parts by weight of compounds having vegetable-like flavors (Group 8);

B1 ix) from 0 to 0.1 parts by weight of compounds having mushroom-like flavors or soft-cheese-like flavors (Group 9);

premix B) non-volatile component contents comprising:

i) from 100 to 480 parts by weight of compounds having the taste impression salty (Group 10);

ii) from 50 to 550 parts by weight of compounds having the taste impression sour (Group 11);

iii) from 5 to 200 parts by weight of compounds having astringent, bitter notes (Group 12);

iv) from 0 to 100 parts by weight of compounds having the taste impression sweet (Group 13); and

v) from 0 to 140 parts by weight of compounds having a glutamate-like taste impression (umami) (Group 14).

30. A two-component cheese flavoring as in Claim 29, wherein said cheese flavoring is Parmesan.

31. A two-component cheese flavoring as in Claim 29, wherein said cheese flavoring is cheddar.

32. A cheese flavoring according to Claim 29, wherein said compounds having acidic and acetic-acid-like flavors (Group 1) is selected from the group consisting of carboxylic acids having from 2 to 16 carbon atoms.

33. A cheese flavoring according to Claim 32, wherein said carboxylic acids having from 2 to 16 carbon atoms are selected from the group consisting of acetic acid, propionic acid, butyric acid, valeric acid, caprylic acid, caproic acid, capric acid, lauric acid and myristic acid.

34. A cheese flavoring according to Claim 29, wherein said compounds having milk-like and creamy flavors or cream-like or caramel-like flavors (Group 2) are selected from the group consisting of saturated and unsaturated 5- and y-lactone having 6 to 14 carbon atoms, hydroxy ketones and diketones having 4 to 8 carbon atoms and aromatic aldehydes.

35. A cheese flavoring according to Claim 34, wherein said saturated and unsaturated 5- and y-lactone having 6 to 14 carbon atoms are selected from the group consisting of jasmine lactone, 5-decalactone, 8-octalactone, 5-undecalactone, 5-dodecalactone and

5-tetradecalactone and y-caprolactone, y-heptalactone, y-octalactone, Y-decalactone and Y-dodecalactone.

36. A cheese flavoring according to Claim 29, wherein said compounds having fruity and flowery flavors (Group 3) are selected from the group consisting of ethyl, propyi and butyl esters of unbranched and branched carboxylic acids having 2 to 12 carbon atoms, saturated, unsaturated, unbranched and branched alcohols and aldehydes.

37. A cheese flavoring according to Claim 36, wherein said ethyl, propyi and butyl esters of unbranched and branched carboxylic acids having 2 to 12 carbon atoms are selected from the group consisting of ethyl propionate, ethyl butyrate, ethyl caprylate, ethyl caprate, ethyl caproate, ethyl isobutyrate, ethyl isovalerate and also propyi caprylate and butyl acetate.

38. A cheese flavoring according to Claim 36, wherein said saturated, unsaturated, unbranched and branched alcohols is selected from the group consisting of2-pentanol, isoarnyl alcohol, hexanol, methyl 2-methylbutyrate, 3-methyl-2-butenol and 2-phenylethyl alcohol.

39. A cheese flavoring according to Claim 36, wherein said aldehyde is selected from the group consisting of benzaldehyde, phenylacetaldehyde and (E)-2-phenylbutenal.

40. A cheese flavoring according to Claim 29, wherein said compounds having strong flavors, blue mold flavors and rind

flavors (Group 4) are 2-alkanones and 2-alkanols having 5 to 12 carbon atoms.

41. A cheese flavoring according to Claim 40, wherein said 2-alkanones are selected from the group consisting of 2-pentanone, 2-heptanone, 2-octanone, 2-decanone and 2-nonanone.

42. A cheese flavoring according to Claim 40, wherein said 2-alkanols are selected from the group consisting of 2-heptanol and 2-nonanol.

43. A cheese flavoring according to Claim 29, wherein said compounds having fatty and creamy flavors (Group 5) are unbranched aliphatic aldehydes and alcohols having from 7 to 14 carbon atoms, unsaturated aldehydes having 8 to 15 carbon atoms and 2-alkanones having 6 to 16 carbon atoms and esters of long-chain unbranched fatty acids.

44. A cheese flavoring according to Claim 29, wherein said compounds having animal flavors (Group 6) are selected from the group consisting of nitrogen compounds, sulfur compounds, and branched fatty acids.

45. A cheese flavoring according to Claim 29, wherein said compounds having roasted flavors and cocoa-like flavors and also smoky flavors (Group 7) are selected from the group consisting of pyrazines which are monosubstituted or polysubstituted (monosubstituted to trisubstituted) with lower alkyi groups, branched aldehydes having 4 and 5 carbon atoms, phenols and alkylfurans.

46. A cheese flavoring according to Claim 29, wherein said compounds having vegetable-like flavors (Group 8) are selected from the group consisting of lower-alkyl-substituted thio compounds (1 to 4 carbon atoms), thiols and thioaldehydes.

47. A cheese flavoring according to Claim 29, wherein said compounds having mushroom-like flavors or soft-cheese-like flavors (Group 9) are selected from the group consisting of saturated and unsaturated alcohols and ketones having 8 carbon atoms.

48. A cheese flavoring according to Claim 29, wherein said compounds having the taste impression salty (Group 10) are salts having cations selected from the group consisting of sodium, ammonium, potassium, magnesium and calcium and anions such as chloride, hydrogen phosphate, dihydrogen phosphate, acetate and sulfate.

49. A cheese flavoring according to Claim 29, wherein said compounds having the taste impression sour (Group 11) are inorganic hydroxides.

50. A cheese flavoring according to Claim 29, wherein said compounds having astringent, bitter notes (Group 12) are selected from the group consisting of L-amino acids, peptides and unsaturated fatty acids having 16 to 22 carbon atoms.

51. A cheese flavoring according to Claim 29, wherein said compounds having the taste impression sweet (Group 13) are

selected from the group consisting of carbohydrates and L-amino acids.

52. A cheese flavoring according to Claim 29, wherein said compounds having a glutamate-like taste impression (Group 14) are selected from the group consisting of L-amino acids and peptides based on amino acids.

53. A method for producing an artificial cheese flavoring, comprising:

(a) testing a sample cheese for the following volatile flavor components:

compounds having acidic and acetic-acid-like flavors (Group 1);

compounds having milk-like and creamy flavors or cream-like or caramel-like flavors (Group 2);

compounds having fruity and flowery flavors (Group 3);

compounds having strong flavors, blue mold flavors and rind flavors (Group 4);

compounds having fatty flavors (Group 5);

compounds having animal flavors (Group 6);

compounds having roasted flavors and cocoa-like flavors and also smoky flavors (Group 7);

compounds having vegetable-like flavors (Group 8);

compounds having mushroom-like flavors or soft-cheese-like flavors (Group 9);

(b) testing said sample cheese for the following non-volatile components:

compounds having the taste impression salty (Group 10);

compounds having the taste impression sour (Group 11);